

appetizers

- Jumbo Chilled Shrimp Cocktail..... \$3.00 per
Served with spicy chili horseradish sauce.
- Grilled Margarita Pizza \$10.95
Grilled crisp pizza dough topped with our House blended cheeses, sweet basil, and roma tomato.
- Golden Calamari \$7.95
Tender rings of squid breaded with a light cajun seasoning served with a sweet & sour corn & spicy pepper relish.
- Spicy Crab Cakes \$9.95
Fresh crab meat, mixed with Louisiana spices, sweet red peppers and roasted corn, dusted with corn meal, pan-seared until golden brown and served with a roasted red pepper & lemon sauce.
- Mushroom Bruschetta \$8.25
A sauté of portobello, shiitake, cremini & oyster mushrooms in a sage cream sauce, served over grilled French baguette bread.
- Kobe Beef & Lobster Slider \$8.95
Kobe Beef burger served on a buttered brioche with roma tomato, arugula, and Maine Lobster claw, finished with a sauce of lemon, garlic and tarragon.
- Colossal Thai Dumplings \$9.95
Fresh wonton skins stuffed with lean pork, scallions, Thai chili paste, tamari, sesame and ginger, cooked until golden brown and served with two dipping sauces—orange-ginger & chipotle and spicy mustard.
- Clams & Mussels Cassoulet \$10.95
Little necks, mussels, Tuscan sausage, white Northern beans and plum tomatoes stewed in a fresh fennel and tomato broth. Garnished with garlic crostini.
- Artisan Cheese Plate \$17.95
Cheese, a classic culinary delight, is one of the highlights of any meal. Chef Steven Davenport is offering an enticing cheese display featuring a number of artisan, imported and local made cheeses. Our knowledgeable staff will describe the cheese plate selections of the day and will assist you in choosing the perfect wine accompaniment.
- Oysters on the 1/2 Shell Mkt. price
Ask your server for varietal selection

south main salads

- Roast Duck Breast Salad \$14.95
House cured duck breast, sliced, and served over fresh arugula with Bosc pears, steamed red and gold beets, and tossed in a honey horseradish-vinaigrette, garnished with pecorino cheese and toasted pignoli nuts.
- Tenderloin & Portobello Salad \$15.95
Grilled tenderloin of beef, cooked to perfection, and served with grilled portobello mushrooms, fire roasted red peppers, new potatoes, and baby green beans served on a bed of organic mixed greens, drizzled with olive oil and balsamic vinegar.
- South Main Salad \$11.95
A seasonal antipasto with tender baby greens, imported cheeses, Italian tuna, meats, marinated vegetables, garden frittata, and white bean salad.
- Classic Caesar Salad \$8.25
Crisp romaine lettuce with our House Caesar dressing made the classical way with anchovies, lemon and garlic, tossed with herb roasted croutons and shaved pecorino cheese.
- Herbed Grilled Chicken Caesar Salad add \$3.75
- Parkside Salad \$3.25
Mixed Farmer's greens with plum tomatoes, red onions and gorgonzola cheese tossed with our house vinaigrette.

roisserie selections

Rotisserie Entree of the Day priced daily
Our rotisserie is an authentic handmade "Labesse Giraudon." It uses a slow turning process on an open flame, allowing our delicacies to baste in their natural flavors and juices. Ask our waitstaff what the rôtisseur has planned for this evening.

Long Island Duck.....\$23.95
Fresh Long Island duck cooked on our rotisserie until crispy on the outside and tender on the inside, brushed with apple cider demi-glace and served with roasted corn and scallion risotto and spring vegetables with a cucumber sauce.

Lemon & Garlic Marinated Half Chicken..... \$14.95
Plump, juicy chicken marinated in lemon and garlic brine, cooked on the rotisserie until tender and juicy and garnished with our zippy green herb sauce. Served with our sweet and russet potato fries and a Parkside salad.

Spicy Lemon & Cashew Chicken..... \$15.95
Fresh chicken marinated in zest of lemon, roasted garlic, tamari, ginger and red pepper encrusted with roasted cashews and spit-roasted on our rotisserie. Served with our sweet and russet potato fries and a Parkside salad.

White Farms Organic Pork Rack \$22.95
White Farms organic Pork Rack, slow cooked on our rotisserie, and smothered with a sauté of sweet onions, red Holland peppers, little necks, and chorizo sausage in a fresh herb tomato broth, served with roasted garlic mashed potatoes.

pasta

Red Pepper Fettuccini..... \$20.95
Red Pepper Fettuccini with a sauté of tenderloin of beef, roasted garlic, spinach, asparagus, and shiitake mushrooms finished in a marsala sauce.

Whole Wheat Penne.....\$17.95
Whole wheat pasta with a sauté of asparagus, summer squash, zucchini, napa cabbage, spinach, white beans and varietal mushrooms in a basil and garlic infused tomato sauce. Garnished with parm-ersan tuile.

Cappellini\$19.95
Thin cappellini pasta tossed with pan-seared little necks, mussels, gulf shrimp, prosciutto di Parma, garlic, spicy banana peppers, fresh fennel and roma tomatoes in a chardonnay and parsley broth.

Veal & Sage Agnolotti.....\$17.95
Half-moon shaped pasta stuffed with fresh ground veal, ricotta cheese, and sage tossed with sweet peas, Tuscan sausage and oyster mushrooms in a roasted plum tomato and veal reduction, finished with arugula mascarpone pesto.

Baked Fusilli \$15.95
Fusilli pasta tossed in a spicy Tuscan sausage ragu of chopped garlic, carrots, celery, onions, red peppers, and fresh mozzarella, baked in the oven until golden brown, topped with fresh thyme.

Penne\$16.95
Penne pasta with a sauté of chicken tenderloin, broccolini, slow roasted roma tomatoes, and fresh parsley in a velvety chardonnay sauce.

entrees

Filet Mignon \$31.95
 Choice 10 oz. filet mignon with green peppercorn and cognac cream sauce, char-grilled and served with white truffle potato gratin and grilled asparagus.

14 oz. Choice Sirloin Steak..... \$29.95
 Grilled, juicy 14 oz. center cut sirloin topped with a chipotle pepper demi-glacé, served over roasted garlic mashed potatoes and sautéed vegetable, garnished with a gorgonzola-mascarpone crostini.

Steak Frites\$21.95
 Grilled 10 oz. sirloin served over our hand-cut frites and napped with arugula pesto.

Statler Chicken Breast.....\$17.95
 Pan roasted chicken breast served with fingerling potatoes, garlic rabe, sundried cherries, and roasted pumpkins seeds in its own natural jus lie.

Atlantic Salmon\$22.95
 Fresh salmon dusted with porcini mushroom flour, pan roasted, and served with fennel puree and melted buttered leeks on a sweet corn and scallion pancake.

Chilean Sea Bass.....\$23.95
 Chilean Sea Bass rubbed with sweet soy, pan roasted, and served with sticky rice, braised bok choy, and shittake mushrooms in a miso lemongrass and ginger coconut broth.

Portobello Napoleon\$15.95
 Baked layers of fresh portobello mushrooms with buffalo mozzarella, cornmeal encrusted beef steak tomato, grilled zucchini, summer squash, and eggplant in a roasted tomato vegetable sauce, finished with an infused basil olive oil.

simple grill

sides

10 oz. Filet Mignon	\$29	Mashed Potato	\$4.25
14 oz. Center Choice N.Y. Strip	\$26	Au-Gratin Potato	\$4.25
14 oz. Chicken Chop	\$14	Sweet & Russet Potato Fries	\$4.25
10 oz. Atlantic Salmon	\$17	Grilled Jumbo Asparagus	\$5.95
9 oz. Chilean Sea Bass	\$18	Sautéed Spinach	\$4.25
Double Bone Pork Chop	\$18	Broccoli Rabe	\$5.25

COOKING GUIDE

Red: Rare, Red Pink: Medium Rare, Pink: Medium, Faint Pink: Medium Well, Brown: Well Done

PLEASE NOTE: We suggest that you order your steak by the color you like it to be when you cut into it. Raw meat and shellfish can increase your risk of illness. We are not responsible for meat ordered well done.

Consumers who are vulnerable to food-borne illnesses should only eat thoroughly cooked seafood, meat and poultry.

Please allow sufficient time for food preparation as everything is cooked to order.

Kindly alert us to any food allergies.

Function Room is available for private parties during the day or evening.